

**COMPLETE LISTING OF CLAIMS**  
**IN ASCENDING ORDER WITH STATUS INDICATOR**

1. (previously amended) A process for the production of a cereal wort or beer having a high content of soluble  $\beta$ -glucan of more than 0.2 wt % from a cereal or mixture of cereals in which a  $\beta$ -glucanase activity of any ingredient employed in the process will not decrease soluble  $\beta$ -glucan by more than 20 wt% compared to the yield from the corresponding source of non-germinated cereal or mixture of cereals, the process comprising the steps of:

inactivating  $\beta$ -glucanase in at least one cereal to produce a treated cereal;  
forming an aqueous cereal slurry containing from 10% to 30% by weight of the treated cereal, the cereal being wet or dry milled; and  
mashing the slurry at a temperature above 50°C in the presence of at least one starch degrading enzyme and at least one protein degrading enzyme.

2. (previously amended) The process of claim 1, further comprising the following steps:

cooling the mashed slurry to a temperature below 50°C and  
removing the insoluble material to form the cereal wort.

3. (amended) The process of claim 2, including the step of combining boiled malt wort with said cereal wort ~~prior to boiling~~.

4. (amended) The process of claim 2, wherein the at least one cereal is oats or barley or a mixture thereof.

5. (amended) The process of claim 1, wherein the at least one cereal is a malted cereal selected from oats, barley and a mixture thereof.

6. (previously amended) The process of claim 1, wherein the step of inactivating comprises heat treating the cereal sufficiently to lack  $\beta$ -glucanase activity.

7. (previously amended) The process of claim 1 wherein the mashing temperature is from 54 to 65°C.

8. (previously amended) The process of claim 2, wherein the process conditions are controlled such that more than 50% of the soluble  $\beta$ -glucan contained in the cereal is preserved in the cereal wort.

9. (previously amended) The process of claim 1, wherein the starch degrading enzyme is amylase, optionally in combination with pullulanase or amylogucosidase or both.

10. (canceled)

11. (previously amended) The process of claim 1, in which the high content of soluble  $\beta$ -glucan is more than 0.3%.

12. (previously amended) The process of claim 1, in which the high content of soluble  $\beta$ -glucan is more than 0.5%.

13. (amended) The process of claim 1, wherein ~~said~~ the at least one cereal is includes at least one member selected from the group consisting of wet milled rolled oats, wet milled rolled barley, wet milled crushed barley, incompletely germinated oats, incompletely germinated barley, heat treated oats flour, heat treated barley flour, said incompletely germinated oats and incompletely germinated barley or a heat treated member of said group.

14. (previously amended) The process of claim 1, wherein said cereal is oats, barley or a mixture thereof.

15-20 (canceled)

21. (previously amended) The process of claim 22 in which the cereal is barley or oats or a mixture thereof.

22. (previously amended) A process for the production of a cereal wort or beer having a high content of soluble  $\beta$ -glucan of more than 0.2 wt % from a cereal or mixture of cereals, the process comprising the steps of:

inactivating  $\beta$ -glucanase in the cereal or mixture of cereals to produce treated cereal;  
utilizing enzymes during the process having  $\beta$ -glucanase activity sufficient only to eliminate from the treated cereal or mixture of cereals not more than 50% of soluble  $\beta$ -glucan which is contained before the process is effected in the cereal or mixture of cereals.

23. (previously added) The process of claim 2, further comprising the steps of:  
boiling the wort with hops at conditions sufficient to destroy all enzymatic activity to form a boiled wort;  
cooling the boiled wort to room temperature or lower;  
adding yeast to the boiled wort; and  
fermenting the mixture to produce a cereal beer having a high content of soluble  $\beta$ -glucan.

24. (previously added) The process of claim 1, wherein the process conditions are controlled such that more than 50% of the soluble  $\beta$ -glucan contained in the cereal is preserved in the mashed slurry.

25. (previously added) The process of claim 23, wherein the process conditions are controlled such that more than 50% of soluble  $\beta$ -glucan contained in the cereal is preserved in the cereal beer.